

**CLAIMS**

Having thus described the invention, what is claimed as new and desired to be secured by Letters Patent is as follows:

1. A method of forming a coated, flaked fat from a liquid mixture comprising a fat said liquid mixture having a solids fat index below the Agglomeration Boundary comprising:  
selecting a liquid mixture comprising a fat, said mixture having a solids fat index below the Agglomeration Boundary,  
adjusting a generally horizontal flat plate work surface to a temperature sufficient to change the liquid mixture into a solid,  
dispensing a layer of the liquid mixture onto said work surface,  
allowing the solid to form from the liquid mixture,  
dispensing a preexisting solid onto said formed solid, and  
scraping the formed solid from said work surface.
2. The method as claimed in claim 1 where said preexisting solid is a hygroscopic food grade material.
3. The method as claimed in claim 1 where said preexisting solid is a non-hygroscopic food grade material.

5 4. A method of forming a coated, flaked fat from a liquid mixture comprising a fat said  
liquid mixture having a solids fat index below the Agglomeration Boundary comprising:  
selecting a liquid mixture comprising a fat, said mixture having a solids fat index  
below the Agglomeration Boundary,  
adjusting a generally horizontal flat plate work surface to a  
10 temperature sufficient to change the liquid mixture into a solid,  
dispensing a first layer of a preexisting solid onto said work surface,  
dispensing a layer of the liquid mixture onto said dispensed  
preexisting solid first layer,  
allowing a solid to form from the liquid mixture, and  
dispensing a second layer of a preexisting solid onto said formed solid.

5. The method as claimed in claim 4 where said preexisting solid is a hygroscopic  
food grade material.

6. The method as claimed in claim 4 where said preexisting solid is a non-hygroscopic  
food grade material.

5 7. A method of forming a coated, flaked fat from a liquid mixture comprising a fat said  
liquid mixture having a solids fat index below the Agglomeration Boundary comprising:  
selecting a liquid mixture comprising a fat, said mixture having a solids fat index  
below the Agglomeration Boundary,  
adjusting flat horizontal work surface to temperature sufficient to  
10 change the selected liquid mixture into the solid,  
dispensing a layer of the liquid mixture onto said work surface, and  
allowing the solid to form from the liquid mixture.

8. A method of forming a coated, flaked fat from a liquid mixture comprising a fat said  
liquid mixture having a solids fat index below the Agglomeration Boundary comprising:  
selecting a liquid mixture comprising a fat, said mixture having a solids fat index  
below the Agglomeration Boundary,  
adjusting a generally horizontal flat plate work surface to a  
temperature sufficient to change the liquid mixture into a solid,  
dispensing a layer of a second fat onto said work surface, said second fat having  
a melting point of greater than 120°F  
allowing said second fat to form its solid phase,  
dispensing a layer of the liquid mixture onto said dispensed solid  
second fat, and  
allowing a solid to form from the liquid mixture.

25 9. The method as claimed in claim 8 where said second fat has a solids fat index  
profile above the agglomeration boundary.

5 10. A method of forming a coated, flaked fat from a liquid mixture comprising a fat said liquid mixture having a solids fat index below the Agglomeration Boundary comprising:

selecting a liquid mixture comprising a fat, said mixture having a solids fat index

below the Agglomeration Boundary,

adjusting a generally horizontal flat plate work surface to a

10 temperature sufficient to change the liquid mixture into a solid,

dispensing a first layer of a second fat onto said work surface, said second fat

having a melting point of greater than 120°F,

allowing said second fat to form its solid phase,

dispensing a layer of the liquid mixture onto said dispensed solid

second fat,

allowing a solid to form from the liquid mixture,

dispensing a second layer of said second fat onto said work surface, and

allowing said second layer of said second fat to form its solid phase,

11. The method as claimed in claim 10 where said first layer of a second fat and said second layer of a second fat comprise different fats.

12. The method as claimed in claim 10 where said fats of said second fat layers have a solids fat index profile above the agglomeration boundary.